

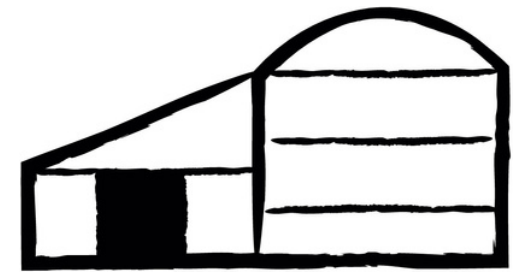
EVENTS



THE BARN

bottle & glass INN

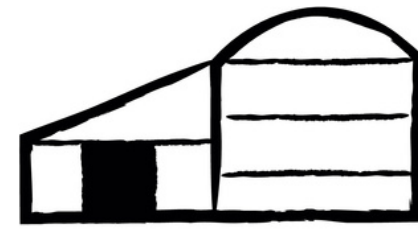




THE BARN

bottle & glass INN

Embrace the timeless elegance of the countryside, make memories that will last a lifetime at The Barn.



THE BARN

bottle & glass INN

Introducing The Barn at the Bottle and Glass Inn, nestled in the picturesque Oxfordshire countryside, a rustic haven for weddings and events. This traditional Dutch barn, steeped in old-world charm, is set to become your dream venue.

‘At the heart of this picturesque setting lies a traditional Dutch barn, a timeless structure that exudes character and warmth. With its weathered beams and rustic allure, The Barn provides the perfect canvas for crafting your dream wedding or event. Its spacious interior is a blank canvas, ready to be transformed into the setting you’ve always envisioned’



Our menus are created by our executive chef, Dom Robinson. With his award-winning catering team, focusing on the use of fresh, local, and seasonal ingredients cooked on our open fire, he is sure to deliver an unforgettable dining experience that delights the senses and captures the essence of fine cuisine.

Canapés:

Leek & Witheridge Cheese croquettes

Smoked salmon hollandaise tart

Tuna tartare, miso, sesame

Venison kromeski, Lea & Perrins

Duck liver parfait on toast

Highmore Grilled cheese

£3 per canape per person

Based on 1.5 canapes each





Buffet Menus

Country Feast

Venison Sloppy Joes, Dill Pickles & Hot Sauce

B&G Burger, Monterey Jack, Special Sauce

Grilled Cheese & Pickle

B&G Slaw

Corn On The Cob, Chipotle Butter

Ranch Potato Salad

Pecan Pie, Banana & Maple Syrup Ice Cream

£35 per person



Pizza Al Taglio

San Marzano Tomato, Mozzarella & Basil
Wood Roasted Peaches, Saltpig Meats & Gorgonzola
Saltpig Nduja, Fire Roasted Peppers, Taleggio

Sicilian Caponata

Panzanella

Tiramisu

£45 per person



Open Fire Feast

Asado Lamb or Duroc Pig

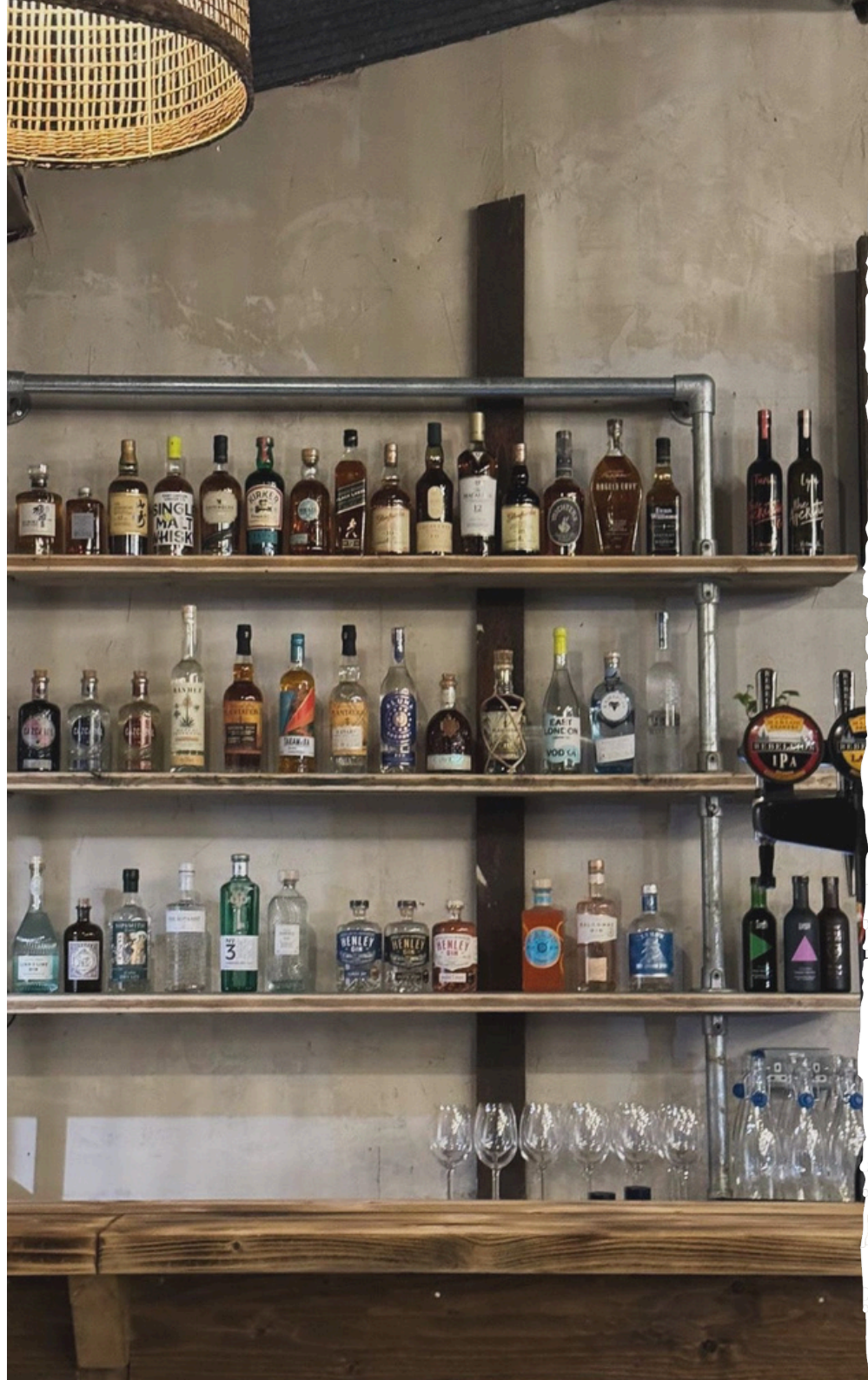
Roasted New Potatoes

Salt baked beetroot & pomegranate

Roast squash and goats cheese

seasonal fruit pavlova

£55 per person



DRINK

We know the power of a good bartender. The talk, the charm, the knowledge. Crisp shirts and casual smiles. At The Barn, we understand the importance of a skilled bartender in creating the perfect atmosphere for any occasion. Whether you're hosting a corporate event, wedding, or private party, our fully trained bar and cocktail team is here to make your event unforgettable."

DRINKS PACKAGES FOR EVENTS

2 Glass of prosecco on arrival

Half a bottle of House wine per person during the feast

Still and Sparkling water on you're table.

£30 Per person

2 Glass' of Cremant on arrival

Half a bottle of Exclusive selection wine per person during the feast

Still and Sparkling water on you're table.

£50 per person

2 Glass' of Kingswood Brut on arrival

Half a bottle of Exclusive selection wine per person during the feast

1 Glass of Kingswood Brut for toasting

Still and Sparkling water on you're table.

£72 per person



Add ons

Tea and Coffee Station - *£3.5pp*

Pimms + Lemonade *£9pp*

Espresso Martini *£15pp*

Table Favours *£2pp*

Elderflower Spritz *£4pp*

Please note these are our standard packages - we are able to modify the drinks package to suit your needs with prior notice!



Hire Fees

Peak season May – Sept,

Monday – Thursday – 2.5k

Sunday + Friday – 3k

Saturday – 4k

Mid-Season - April, October, December

Monday – Thursday – 2k

Sunday, Thursday + Friday – 2.5k

Saturday – 3.5k

Low Season – November, Jan – March

Monday – Wednesday – 1.5k

Sunday, Thursday + Friday – 2k

Saturday – 2.5k

For evening events, the venue is available from 4:00 PM until 11:30 PM, providing a convenient and elegant solution for your event's duration.

Once you book our Barn for your evening event - you gain access to book our 3 bedrooms with a %10 discount!



Payment Schedule

- A deposit of 50% of the total hire fee is required to confirm the date.
- 50% of the catering fee is due 6 months prior to the event date.
- The remaining balance of the hire fee is due 3 months prior to the event.
- The final catering invoice, along with the confirmed guest count, is due 6 weeks prior to the event.

PROUDLY PART OF THE SIKa INNS GROUP



bottle & glass INN
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